

The Professional Pizza Guide

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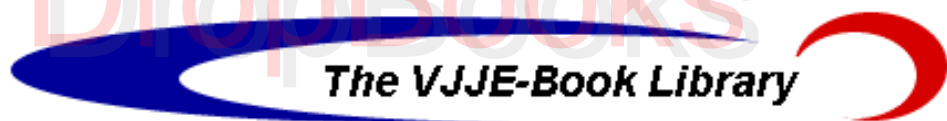
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Thin Crust Dough

1 envelope dry yeast
1/4 teaspoon sugar
3/4 cup lukewarm water (105 F)

Stir yeast and sugar into water, let sit for 8 minutes or so.

In a bowl (or food processor) mix

1 3/4 cups unbleached all-purpose flour or bread flour
1/2 teaspoon salt

Add the yeast mixture. If using food processor, continue running until dough forms a ball, 10–20 seconds. By hand, mix with a sturdy spoon until ready to knead.

On a floured surface turn out dough. Knead dough for 2 minutes or so. If dough is a little sticky, dust your fingers and counter with flour, (but as little as possible).

Roll out by hand for a 12" pizza. Place in lightly oiled pizza pan using your fingertips to press up to the edge and forming a shallow lip. Sauce, cheese, and top with desired ingredients.

Bake at 500F in pre-heated oven for 8–12 minutes, the edges will turn a nice golden brown when done. Dough will be firm and crispy, not soggy and soft like many other doughs.

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NY Style Dough

- 1 1/2 cups warm water (105F)
- 4 1/2 cups flour
- 1 Tbls. olive oil
- 2 1/2 teas. sugar
- 2 1/2 teas. salt
- 1/2 teas. yeast

In a large bowl, mix water with sugar and salt until dissolved. Add oil, and then flour. Stir with heavy spoon for 1 minute. Turn out to a floured board and press into a circle (it will be quite dry). Sprinkle yeast evenly over dough and knead for twelve minutes.

Divide dough into portions:

6 oz. for Calzones, 10 oz. for 9 inch, 18 oz. for 12 inch, 25 oz. for 15 inch
(This recipe makes about 34 oz. Adjust ingredient amounts for your purposes)

Shape each portion by sliding your palms across the top portion of dough while curving your fingers inward toward each other and "tucking" the dough into the center. You want a dough ball without visible seams except the bottom. Set formed dough balls on plate, cover with plastic, and allow to proof for 1–2 hours at room temperature to use the same day, or store in refrigerator to use the next day. To stretch dough, place dough ball on lightly floured surface, and lightly flour the top. Use fingertips to evenly flatten out the dough ball. Work from the edges to the center. Place both hands within the shell edge and stretch with fingertips and palms maintaining an even pressure. Or, use a lightly floured rolling pin to stretch to desired shape.

Cooking pizzas with this dough should be done on a baking stone. Using a pan will produce a very soft "doughy" crust. The stone in the oven should be preheated to 500F for an hour prior to baking, and should be placed in the middle of the oven. After stretching the dough, liberally sprinkle cornmeal or semolina on pizza peel (a wooden paddle with a handle to slide the pizza in the oven) or a cutting board. The cornmeal allows the pizza to slide onto the stone easily. After topping the pizza, when you are ready to cook it, pick up an edge of the dough and lightly blow air underneath. This will loosen any sticky areas under the dough and redistribute the cornmeal. Shake the peel or cutting board to make sure none of the dough is sticking. Carefully slide the pizza into the oven.

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Sicilian Thick Crust

(makes a 17 1/2" X 11 1/2" Pizza)

4 cups All-Purpose flour

1 tsp salt

4 tbsps oil

2 pkgs. dry yeast

1 1/2 cups of warm water (105F)

Mix yeast, 1/2 cup flour, and 1/2 cup water in a bowl covered with plastic wrap. Let rise for 15 minutes.

Stir to deflate. Mix 2 cups of remaining flour with salt, 1 cup cool tap water, and oil. Add yeast mixture. Mix in remaining flour.

Knead 15 minutes on a floured surface (10 minutes in a machine) until smooth. Place dough in bowl dusted with flour and cover with plastic wrap. Let rise until doubled (1 to 2 hours). Punch dough down and put in ziploc bag in the refrigerator until ready to use.

Preheat oven to 500F.

Remove dough from refrigerator when ready to shape into crust.

Punch down dough thoroughly and roll out dough on a floured surface.

Lightly oil (olive) a 17 1/2" X 11 1/2" X 3/4" pan. Place dough in pan and push to stretch evenly leaving a lip up against sides of pan.

Let rest for 10–15 minutes (while you prepare toppings). Stretch out dough again (it will have receded) and place desired toppings.

Cook in center of oven until crust is golden brown.

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Whole Wheat Dough

- 1 Tbls. sugar or honey
- 1 1/4 cups warm water (110 degrees)
- 1 pack (1/4 ounce) dry yeast
- 1 1/4 cups white flour
- 2 cups whole wheat flour
- 1 teaspoon salt
- 1/4 cup olive oil

Dissolve sugar in water and add yeast. Stir gently until dissolved (about 1 minute). Let stand until the yeast foams slightly (about 5 minutes) to insure that the yeast is effective. Combine 3 cups of the flour and salt in a large bowl. Pour in the yeast mixture and oil if you are using it. Begin kneading the mixture, gradually adding enough of the remaining 1/4 cup flour so that the dough is no longer sticky. Continue kneading until the dough is smooth and elastic (another 10–15 minutes by hand). Shape dough into a ball and put in an oiled bowl, turning the dough to coat it with the oil. Let rise until doubled in bulk (45 minutes to 1–1/2 hours, depending on the yeast and the temperature). Punch down the dough and shape into 1 or 2 pieces. The entire recipe will make two 12 inch pizzas. Shape the dough either by hand or with a rolling pin, stretching out as necessary to achieve a thin dough. For a lighter crust, let the dough sit for a half hour after shaping before constructing pizza and baking.

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Zucchini Dough

3 1/2 cups Zucchini; coarsely grated
Salt
1/3 cup Flour
3 Eggs; lightly beaten
2/3 cup Parmesan cheese; grated
2 tbs. Fresh basil; (2 to 3 leaves) or 1 tsp. dried basil
Salt and pepper to taste

Place zucchini in bowl and lightly salt. Let sit for 15 minutes and squeeze out all the water that is rendered. Roll in a towel and twist again. This is to remove all possible water. Mix with rest of ingredients in a bowl. Spread on a well-oiled baking pan and bake in a 350F oven until top is dry and lightly browned (20 minutes). Remove from oven, add desired sauce, cheese, and toppings. Return to oven and bake at 350F until done, about another 20 minutes.

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Focaccia

- 2 packages fast-rising dry yeast
- 2 cups tepid water
- 2 tablespoons sugar
- 4 tablespoons olive oil
- 1/2 cup salad oil
- 1 teaspoon table salt
- 5 1/2 cups unbleached white bread flour
- 3 cloves garlic, crushed
- 1/4 cup olive oil for topping
- 1 tablespoon rosemary
- 1 tablespoon kosher salt

Dissolve the yeast in tepid water. Add the sugar, olive oil, salad oil, and table salt. Mix in 3 cups of flour and whip until the dough begins to leave the sides of the mixing bowl, about 10 minutes. Mix in the remaining flour by hand or with a dough hook and knead the dough until it is smooth. Allow the dough to rise twice in the bowl, and punch down after each rising.

Oil two baking sheet, each 11 x 17 inches, and divide the dough between the two pans. Using your fingers, press the dough out to the edges of each pan. Cover and allow to rise for about thirty minutes, and brush with a mixture of the crushed garlic and oil reserved for topping. Sprinkle with rosemary and kosher salt.

Bake at 375 for 30 minutes.

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Garlic Rolls and Knots

1 batch of NY Style Dough

Garlic Mixture:

1/2 lb. butter

1 tablespoon granulated garlic

2 tablespoons Italian Parsley, finely chopped

Romano Cheese

For Garlic Rolls:

Stretch and shape dough evenly into an 18" circle.

Distribute 1 tablespoon oregano over dough surface.

Using a pizza cutter, cut dough into 16 equal pieces by cutting it as if you were cutting a pizza. Starting with

the outer edge, roll each dough piece towards the middle.

Place on a lightly oiled baking sheet. Cover with plastic

and allow to proof for 1 hour. Cook in a preheated 500F

oven until browned. Remove and brush with garlic mixture.

Sprinkle desired amount of Romano cheese over all.

For Garlic Knots:

Stretch and shape dough into a 16" square.

Distribute 1 tablespoon oregano over dough surface.

Using a pizza cutter, cut dough into 1/2" X 4" strips (they can actually be any size you want). Tie in a knot.

Place on a lightly oiled baking sheet. Cover with plastic

and allow to proof for 1 hour. Cook in a preheated 500F

oven until browned. Remove and brush with garlic mixture.

Sprinkle desired amount of Romano cheese over all.

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Cooked Pizza Sauce

2 Tablespoons Olive Oil
1/4 Cup Chopped Onions
1 Tablespoon minced Garlic
3 Italian Plum Tomatoes, Finely Chopped
3 oz. Tomato Paste
2 1/2 Tablespoons Italian Seasoning
1/2 Teaspoon Salt
Black Pepper
1/2 Stick Unsalted Butter, Cut in Pieces

Heat oil in a large skillet over high heat. Add onions and saute 1 minute. Stir in garlic, tomatoes, tomato paste, Italian seasoning; season with salt and pepper to taste. Bring to a boil and simmer, stirring occasionally, about 3 minutes. Reduce heat to medium and add butter pieces, stirring. When butter is half melted, remove skillet from heat and continue stirring until thoroughly incorporated.
Yield: 1 1/3 cups

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Uncooked Pizza Sauce

28 oz. of crushed tomatoes
3 oz. of tomato paste
4 tbsps. Pecorino Romano
1 tsp Oregano
2 tbsps. minced fresh garlic
1 tbsp. black pepper
3 tsps sugar
2 teaspoons of basil

Whisk all together. Allow flavors to blend for one hour before using.

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Oil Sauces

Garlic Oil Sauce:

- 1/4 cup extra virgin olive oil
- 4 cloves garlic

California Oil Sauce:

- 1/4 cup extra virgin olive oil
- 2 cloves garlic
- 1/4 tsp. dried oregano
- 1/4 tsp. dried basil
- 1/2 tsp. parsely flakes
- 1/4 tsp. majoram
- 1/4 tsp. red pepper flakes
- 1/4 tsp. ground black peppercorn

Southwestern Oil Sauce:

- 1/4 cup salad oil
- 2 cloves garlic
- 1/4 tsp. dried oregano
- 1/2 tsp. ground cumin seed
- 1/4 tsp. ground black peppercorn

To Prepare Oil Sauces:

Puree ingredients in a blender and store in a small covered jar.

These recipes makes enough sauce for 2 12" pizzas.

By using these examples, it's not hard to come up with your own variation based on your taste. Brush oil sauces on dough, place desired cheese, and then top. Cook just like sauced pizzas, however they may take just a little less time until done.

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Sunny Side Up Pizza

6 Slices Bacon, cooked
Pizza Dough for 12" Pizza (try Thin Crust recipe)
2 plum tomatoes, sliced 1/4" thick
1 1/2 cups grated Cheddar cheese
1/2 teas. ground black pepper
2 eggs

Preheat oven to 500F.

Prepare dough according to recipe found in this book. Divide in two and roll out into two circles about 6 inches in diameter. Place on lightly greased baking sheet. Arrange tomato slices on dough. Sprinkle cheese on tomatoes leaving a 2–3 inch well in the center (to hold the egg). Place bacon on top of cheese around the outside.

Bake the pizzas for 3 minutes. Remove from oven and crack an egg into the center of each. Sprinkle with pepper and return to oven. Bake until the egg is set and the crust is browned, about 10 minutes more.

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Cheese Calzone

1 lb. ricotta cheese
1 cup shredded mozzarella
pinch of black pepper
NY Style Pizza Dough

Preheat oven to 500F.

Take a 6 oz. dough ball and place on floured surface. Spread, with finger tips, to a 6 inch circle. Place 2/3 cup cheese mix on one side and fold over other side. Seal with finger tips making sure no cheese mixture is in the seal. Pinch the edge to assure a tight seal. Pat calzone to even filling inside. Check seal again for leaks. Repeat with the others.

Place calzones on a lightly greased baking sheet. Cut a 1 inch slit in the top of each for venting while baking. Place in center of oven and bake for 10–12 minutes or until golden brown. Serve with your favorite tomato sauce, warmed, either on top or on the side for dipping.

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Chicago Style Pizza

DOUGH:

- 1 Package active dry yeast
- 2 teas. Sugar
- 1 1/4 cups Warm water
- 2 3/4 cups All-purpose flour
- 1/2 cup yellow cornmeal
- 3 tbs. Olive oil
- 1 teas. Salt

TOPPING:

- 1 cup Pizza sauce
- 12 oz. Shredded mozzarella cheese
- 1/2 lb. Ground beef, crumbled, cooked
- 1/4 lb. Italian Sausage, crumbled, cooked
- 1/4 lb. Pork Sausage, crumbled, cooked
- 1/2 cup Pepperoni, diced
- 1/2 cup Canadian bacon, diced
- 1/2 cup Ham, diced
- 1/4 lb. Mushrooms, sliced
- 1 small Onion, sliced
- 1 Green bell pepper, seeded, sliced
- 2 oz. Grated Parmesan cheese

1. For dough, sprinkle yeast and sugar into warm water in small bowl; let stand until foamy, about 5 minutes.
2. Mix flour, cornmeal, oil and salt in a large bowl; make a well in the center and add yeast mixture. Stir to form a soft dough, adding more flour if necessary. Turn onto a floured board and knead until dough is supple and elastic, 7 to 10 minutes. Transfer to a large bowl, cover and let rise in a warm spot until dough has doubled, about 1 hour. Punch down.
3. Roll dough to a 13-inch circle. Transfer to an oiled 12-inch pizza pan, folding the excess over to make a small rim. Spread with pizza sauce; sprinkle with all but a handful of the mozzarella cheese. Sprinkle with meats and vegetables. Top with remaining mozzarella and Parmesan cheese. Let rise in a warm spot about 25 minutes.
4. Heat oven to 475 degrees. Bake pizza until crust is golden, about 25 minutes. Let stand 5 minutes before slicing.

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BBQ Chicken Pizza

BBQ Chicken Pieces

10 oz. boneless/skinless chicken breasts, cut into 3/4 inch cubes
1 Tbs. olive oil
2 Tbs. favorite BBQ sauce

For the Pizza:

1 recipe Thin Crust Dough
Cornmeal, semolina, or flour for handling
1/2 cup favorite BBQ sauce (a spicy-sweet sauce works best)
2 Tbs. shredded smoked Gouda cheese
2 cups shredded mozzarella cheese
1/4 small red onion, sliced into 1/8-inch pieces
2 Tbs. chopped fresh cilantro

To make BBQ Chicken:

In a large frying pan, cook the chicken in olive oil over medium-high heat until just cooked, 5 to 6 minutes. Do not overcook. Set aside in the refrigerator until chilled through. Once chilled, coat the chicken with 2 Tbs. BBQ sauce; set aside in the refrigerator.

To make the pizza:

Place the pizza stone in the center of the oven and preheat to 500 degrees F. for one hour before cooking pizzas. Use a large spoon to spread 1/4 cup BBQ sauce evenly over the surface of the prepared dough within the rim. Sprinkle 1 Tbs. smoked Gouda cheese over the sauce. Cover with 3/4 cup shredded mozzarella. Distribute half the chicken pieces evenly over the cheese (approximately 18 pieces). Place approximately 18 to 20 pieces of red onion over the surface. Sprinkle an additional 1/4 cup mozzarella over the top of the pizza. Transfer the pizza to the oven; bake until the crust is crisp and golden and the cheese at the center is bubbly, 8 to 10 minutes. When the pizza is cooked, carefully remove it from the oven; sprinkle 1 Tbs. cilantro over the hot surface. Slice and serve.

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Thai Pizza

1 Pizza Dough Shell (uncooked)

Sauce:

2/3 cup smooth peanut butter

3 tablespoons Hoisin Sauce

2 tablespoons rice vinegar

1 tablespoon sesame oil

6 oz. Monterrey Jack cheese

1 cup bean sprouts

1/2 lb. small shrimp, cooked, shelled, and deveined

1/4 cup finely chopped green onions

crushed dried hot chilis, to taste

Preheat oven to 450F.

Mix sauce ingredients together. Spread sauce evenly over crust.

Top with shrimp and onions, then cheese. Bake until cheese begins to brown, 12 to 15 minutes.

Remove from oven, top with bean sprouts and pepper flakes, slice and serve.

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Philly Cheesesteak Pizza

- 1 Medium Onion, sliced
- 1 Medium Green pepper, sliced
- 8 oz. Mushrooms, sliced
- 8 oz. Roast beef, shaved
- 3 tbs. Worcestershire sauce
- 1/4 teas. Black pepper
- 1 Batch Sicilian Thick Crust Dough
- 3 tbs. Olive oil
- 1 teas. Crushed garlic
- 4 cups provolone cheese
- 1/4 cups Parmesan cheese, grated

Saute vegetables in 1 tb. olive oil until limp; add roast beef. Cook for three more minutes. Add Worcestershire sauce and pepper; stir and remove from heat. Set aside. Brush prepared dough with 3 tb. olive oil and spread crushed garlic over entire surface of dough. Top with a light layer of shredded cheese, then meat/vegetable mixture, distributing evenly. Top with remaining shredded cheese, then Parmesan. Bake in preheated 500F oven until cheese is melted and bubbly. Let sit 5 minutes before cutting and serving.

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Margherita Pizza

2 tablespoons extra virgin olive oil
1/2 lb. plum (Roma) tomatoes, chopped in 1/2" pieces
1 clove garlic, crushed and finely chopped
1/2 tsp. salt
1 12" uncooked NY Style dough crust
6 oz. mozzarella cheese, shredded
6 fresh basil leaves cut into julienne strips
extra virgin olive oil
1/4 cup fresh shredded parmesan cheese

Combine 2 Tbls. olive oil, tomatoes, garlic, and salt in bowl.
Allow to marinate while making dough.

Brush dough crust lightly with olive oil. Top with cheese, then tomatoes. Drizzle with olive oil. Bake in preheated 500F oven on pizza stone for 8–10 minutes or until crust is golden brown and cheese is bubbly. Remove from oven and top with parmesan cheese, then basil. Cool on a wire rack for 2–3 minutes before cutting into wedges and serving.

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Roasted Garlic and Peppers Pizza

- 1 large head garlic, unpeeled
- 2 tablespoons olive oil
- 1 large red onion, cut into 1/2-inch-thick rings
- 1/3 cup oil-packed sun-dried tomatoes, drained, oil reserved
- 1 – 12 inch pizza dough shell (uncooked)
- 2 cups grated mozzarella cheese (about 6 ounces)
- 1/2 cup roasted red bell peppers from jar, cut into 1/2 inch strips
- 2/3 cup (about 2 1/2 ounces) crumbled feta cheese
- 4 tablespoons chopped fresh basil or 1 tablespoon dried
- 2 tablespoons chopped fresh parsley

Preheat oven to 375 deg. F. Slice top off garlic head; place in small baking dish. Drizzle with 1 tablespoon olive oil. Brush baking sheet with 1/2 tablespoon olive oil. Place onion slices on sheet and brush onion with 1/2 tablespoon olive oil. Bake garlic and onion until garlic cloves are light brown and soft and onion is tender, about 45 minutes. Remove from oven; let cool.

Using fingers, squeeze out roasted garlic cloves into food processor; add sun-dried tomatoes. Using on/off turns, process until almost smooth, adding enough reserved oil from sun-dried tomatoes to form paste. (Onions and garlic mixture can be prepared 1 day ahead. Cover separately and refrigerate.)

Prepare pizza dough of choice and have it ready to be topped. Spread garlic paste evenly over crust. Top with mozzarella cheese, onion, pepper strips and feta cheese. Sprinkle with 2 tablespoons basil and 1 tablespoon parsley.

Bake pizza until crust is golden brown and cheese bubbles. Transfer to cutting board. Cool 5 minutes. Sprinkle with remaining 2 tablespoons basil and 1 tablespoon parsley. Cut into wedges and serve.

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Tex–Mex Pizza

- 1 12 inch Thin Crust Dough shell (uncooked)
- 2 large Tomatoes, diced
- 1 tbs. Chopped jalapeno pepper
- 4 Green onions, chopped
- 2 Cloves garlic, minced
- 2 cups Cheddar cheese, shredded
- 2 tbs. Grated parmesan cheese
- 1 Avocado, chopped
- 1/2 cup Sour cream
- 2 tbs. Chopped Cilantro

Spoon tomatoes over pizza dough, leaving a 1/2" border. Top with jalapenos, garlic and onion. Sprinkle with cheeses and season with salt and pepper to taste. Bake in 500 degree oven for 10 to 14 min. until bottom of crust is golden brown. Top with avocado, a dollop of sour cream and cilantro. Pass extra sour cream.

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Muffuletta Pizza

1/2 cup finely chopped celery
1/3 cup chopped pimento–stuffed green olives
1/4 cup chopped pepperoncini
1/4 cup chopped cocktail onions
1 clove garlic, minced
3 Tbsp. extra virgin olive oil
2 tsp. dry Italian salad dressing mix

3 oz. thin–sliced deli ham/salami, diced
8 oz. shredded provolone cheese
2 12" uncooked dough crusts
extra virgin olive oil

Mix first 7 ingredients for marinated olive salad and chill overnight. Combine olive salad, ham, and cheese. Top one dough crust with 1/2 of mixture. Drizzle with oil. Bake in preheated 500° F oven for 8–10 minutes or until crust is golden brown and cheese is melted. Remove from oven and cool on a wire rack for 2–3 minutes before cutting into wedges and serving. Repeat with other dough crust.

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Grilled Pizza

1 teas. Salt
1 1/2 cup Warm water divided (110F)
3 1/2 cups Unbleached white flour
1/4 cup Corn meal
1/4 cup Whole wheat flour
4 tbs. Olive oil divided
2 teas. Light brown sugar
2 pks. dry yeast
Sauce, Cheese, and Toppings of your choice

(keep in mind the cooking time of these will be shorter than in an oven.

Use toppings that take little time at all (if any) to actually cook and do not overload. Try using a soft or crumbled cheese and a cooked, warm sauce.)

DOUGH: Measure 1/2 c warm water in a bowl. Add sugar and yeast and stir to dissolve. Let stand at least 5 minutes to proof (froth forms on top). Meanwhile, sift together into a large bowl the white flour, wheat flour, corn meal and salt. Make a depression in the middle and add 3 Ts of the olive oil and 1 c warm water. Add yeast mixture. Mix all ingredients with your hands and gather together and place on floured board. Knead about 10 minutes, adding more flour if dough is sticky, to form a smooth, elastic mass. Grease a large bowl with olive oil. Add dough, turning it to coat top. Cover and let rise in warm place, draft-free location until doubled in size – about 45 minutes.

While dough is rising prepare desired sauces and toppings. Divide dough into 6 equal pieces and, on floured surface, roll out to desired shape about 1/2 inch thick. Coat both sides of shaped crust with olive oil, then place on grill directly over fire until upper surface begins to bubble (about 2 minutes). Fire must be very hot and grill must be clean (coals should be red with a small flame, like a steak fire; this is important). Watch crust closely and rotate with spatula if necessary. Remove crust and turn cooked side up (it should be golden brown). Brush with olive oil, sauce, cheese and desired toppings. Sprinkle some olive oil over each pizza. Return for final cooking (2–4 minutes).

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Seafood Pizza

- 1 12 inch Pizza Dough shell (uncooked)
- 3/4 cup Crab meat
- 3/4 cup Tiny shrimp
- 1/2 cup Crushed pineapple
- 5 Mushrooms, sliced
- 4 1/4 oz. Canned sliced black olives
- 1/4 cup diced green pepper
- 1 cup Mozzarella cheese, grated
- 1 cup White cheddar cheese grated

Spread pizza dough on to a pizza pan. Top with crab, shrimp, pineapple, mushrooms, olives, green pepper, mozzarella and cheddar cheese. Bake at 450 degrees F. until cheese is bubbly.

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Pesto Pizza

- 1 1/2 cups (packed) stemmed spinach leaves
- 1/2 cup (packed) fresh basil leaves (about 1 bunch)
- 1 1/2 tablespoons oil from oil-packed sun-dried tomatoes or olive oil
- 1 large garlic clove

Olive Oil

- 1 12 inch NY Style dough shell
- 1/3 cup sliced drained oil-packed sun-dried tomatoes
- 2 cups grated mozzarella cheese (about 8 ounces)
- 1 cup grated Parmesan cheese

Blend first 4 ingredients in processor to coarse puree. Transfer pesto to small bowl. (Can be prepared 1 day ahead. Press plastic directly onto surface of pesto to cover; refrigerate.) Preheat oven to 500F. Grease 12 inch pizza pan with olive oil. Arrange dough in pan and spread all of pesto over dough. Sprinkle with sun-dried tomatoes, then cheeses. Bake pizza until crust browns and cheese melts.

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Pizza "Pie"

1 Batch Thin Crust Dough
1 21 oz. can pie topping (cherry, apple, blueberry, etc.)
1/4 cup sugar
1/2 cup flour
2 tbs. butter

Preheat oven to 450F.

Prepare thin crust dough according to recipe. Spread out in a lightly greased 12 inch pizza pan. Spoon pie topping on dough leaving a 3/4" space from edge of pan. Combine flour and sugar in a bowl. With a fork, cut in butter making sure you do not mix too much. It should be crumbly. Sprinkle topping over pie filling. Bake until topping and crust are golden brown. Remove from oven and let cool 5–10 minutes before cutting.

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Frozen Peanut Butter Pizza Pie

2 Thin Dough 12 inch dough shells
2 Tbls. butter, softened
1 8 oz. package cream cheese, softened
1 cup creamy peanut butter, softened
1 1/2 cups powdered sugar
1 cup milk
1 12-oz. package Cool Whip
chocolate syrup

Preheat oven to 400°F.

Brush tops and rims of pizza shells with butter, place in center oven rack and bake 8 minutes. Remove and cool on wire racks.

In a large electric mixer bowl, beat cream cheese and peanut butter, then add the powdered sugar in three portions, alternating with the milk. Fold in thawed Cool Whip, then spread mixture over the cooled pizza crusts. Freeze until firm.

Serve pizzas cold, but not frozen. Just before serving, drizzle with chocolate syrup.

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